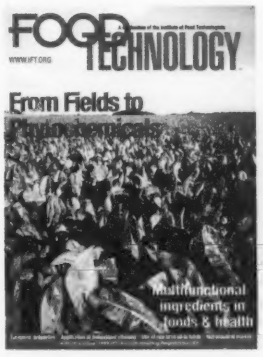
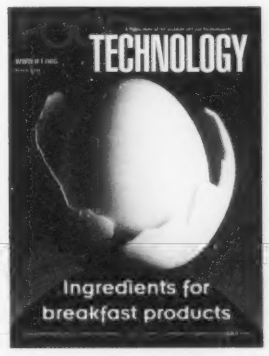
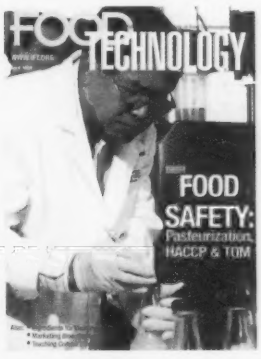
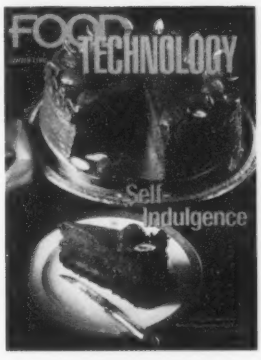
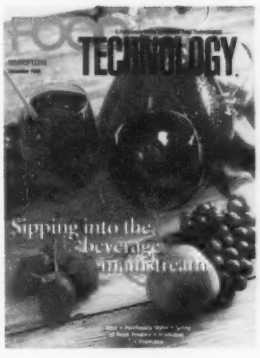
1999 ANNUAL INDEXES

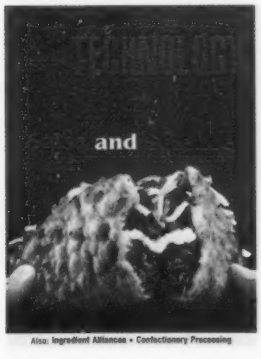












AUTHOR INDEX	102	BOOK REVIEWERS INDEX	112
SUBJECT INDEX	103	BOOK REVIEW INDEX	113

Author Index

Food Technology, Volume 53, 1999

The issue number appears in parentheses, followed by the page number.

B

Baird, B. (1)11, (1)92, (2)11, (2)96, (3)13, (3)92, (4)15, (4)100, (5)11, (5)96, (6)17, (6)196, (7)13, (7)122, (8)94, (8)13, (9)15, (9)160, (10)13, (10)68, (10)98, (11)21, (11)108, (12)15, (12)80
Baker, R.A. (1)64
Balasubramaniam, V.M. (10)64
Basaran, P. (6)60
Beck, C.I. (4)132, (11)120
Bernard, D.T. (3)124
Beveridge, T. (1)44
Blanchfield, J.R. (9)48
Bolton, D.J. (4)40
Britten, P. (4)44

C

Cameron, R.G. (1)64
Camire, M.E. (7)87
Carrasco, A. (1)50
Cherry, J.P. (11)54
Cocoma, G.J. (4)40
Conway, C. (11)146
Cooksey, K. (9)60
Courtois, F. (9)54
Crawford, L.M. (8)130

D

D'aujourd'hui, M. (6)52
Dansby, A.L. (1)99, (2)104, (3)98, (4)108, (5)102, (6)214, (7)134, (8)103, (9)177, (10)107, (11)126, (12)98
Doar, L.H. (9)60
Duxbury, D.D. (5)124

E

Elliott, J.G. (2)46
Escher, F. (6)52

F

Fennema, O. (9)12
Fox, J.A. (3)56

G

Galvez, F.C.F. (3)52
Giese, J. (1)85, (2)86, (3)76, (4)76, (5)88, (6)176, (7)62, (7)110, (8)84, (9)132, (9)148, (10)93, (11)98, (12)76
Gordon, D.T. (6)242

H

Haas, S. (10)52
Hansen, P.A. (7)164
Harkin, T. (12)134
Hefle, S.L. (2)62
Hoban, T.J. (5)50
Hoffman, P.G. (5)54
Hollingsworth, P. (1)24, (2)22, (3)26, (3)40, (4)26, (5)24, (5)38, (7)26, (7)64, (8)26, (9)34, (9)72, (10)28, (11)36, (12)30

I

Iwaoka, W. (4)44

J

Johnson, J. (6)46

K

Kantor, M.A. (7)87
Katz, F. (1)38, (1)88, (2)94, (3)86, (4)96, (5)80, (6)188, (7)48, (7)106, (8)62, (8)82, (9)104, (9)146, (10)44, (10)96, (11)50, (11)106, (12)44, (12)73
Kelly, R. (1)58
Kuzminski, L.N. (2)124

L

Labuza, T.P. (7)70
Lands, W.E.M. (1)120
Liu, K. (5)42
Lusk, J.L. (3)56

M

Madigan, D. (1)58
Manley, C. (11)14
Marcotte, M. (6)46
Marsh, K.S. (9)60
Martin, R.L. (7)164
McCaskill, D.R. (2)50
McIlvain, C.L. (3)56
McMurrough, I. (1)58
Mermelstein, N.H. (1)26, (1)78, (2)24, (2)82, (3)28, (3)72, (4)28, (4)86, (5)26, (5)74, (6)30, (6)71, (6)167, (7)32, (7)114, (8)28, (8)88, (9)36, (9)64, (9)118, (9)140, (10)30, (10)86, (11)38, (11)94, (12)32, (12)63
Miller, A.J. (4)40
Miller, H.I. (9)202
Nguyen, M.L. (2)38
Moskowitz, R. (8)68
Mussinan, J. (5)54
Nettleton, J.A. (1)20, (3)22, (5)20, (8)24, (9)30, (10)24, (12)26
Newsome, R. (6)26
Nuessli, J. (6)52

O

Oser, A.H. (4)40
Ozdemir, M. (4)54
O'Rourke, T. (1)58

P

Palumbo, S.A. (4)40
Parish, M.E. (2)18, (4)22, (11)32
Patterson, J. (10)52
Peppard, T.L. (3)46
Pfeiffer, C. (6)52
Pszczola, D.E. (1)70, (2)74, (3)60, (4)62, (5)60, (6)138, (7)54, (7)98, (8)64, (8)74, (9)112, (9)124, (9)132, (10)74, (11)78, (12)53

R

Rajkowski, K.T. (11)62
Resurreccion, A.V.A. (3)52

S

Sadikoglu, H. (4)54
Saguy, I.S. (8)68
Salminen, S. (11)66
Sanders, M.E. (11)67
Schwartz, S.J. (2)38
Scott, V.N. (3)124
Schmidl, M.K. (12)81
Siebert, K.J. (1)50, (1)54
Singh, R.P. (9)54
Sizer, C.E. (10)64
Sloan, A.E. (1)22, (2)20, (2)54, (3)24, (4)24, (5)22, (6)28, (7)30, (8)40, (9)32,

(10)26, (11)34, (12)28
Stillings, B.R. (4)6, (6)14, (9)10
Stone, H. (10)124
Szybist, L.M. (7)70

T
Taylor, S.L. (2)62
Thayer, D.W. (11)62

W
Wagner, M.K. (12)48
Walter, J. (6)52
Weber, D.E. (11)16, (11)19
Witwer, R.S. (4)50

X
Xu, L. (10)58

Y
Yetley, E.A. (7)24
Yurteri, C.U. (4)54

Z
Zhang, F. (2)50

Subject Index

Food Technology, Volume 53, 1999

The issue number appears in parentheses, followed by the page number.

Achievement Award Winners
Babcock-Hart Award, John W. Erdman Jr. (12)84
Calvert L. Willey Distinguished Service Award, Isabel D. Wolf (12)92
Carl R. Fellers Award, Manfred Kroger (12)86
Elizabeth Fleming Stier Award, Arnold E. Denton (12)90
Industrial Achievement Award, "Sucralose"–McNeil Specialty Products Co. (12)92
Industrial Scientist Award, Harry Levine and Louise Slade (12)86
International Award, B. Onuma Okezie (12)88
Nicholas Appert Award, Robert G. Cassens (12)84
Research and Development Award, Bruce A. Watkins (12)90
Samuel Cate Prescott Award, David Julian McClements (12)88
Stephen S. Chang Award for Lipid or Flavor Science, W. James Harper (12)85
William V. Cruess Award, Karen M. Schaich (12)85

Additives
improving the safety of fresh produce with antimicrobials (11)54
lycopene: chemical and biological properties (2)38
probiotics (11)67

Agriculture
agenda for a doubly green revolution (11)146
biotech crops: products, properties, and prospects (5)42

Allergy
allergenicity of edible oils (2)62

Analysis
clouds of citrus juices and juice drinks (1)64
electron microscopic characterization of haze in apple juices (1)44
haze formation and shelf-life prediction for lager beer (1)58
how chemical analysis supports flavor creation (3)46
lycopene: chemical and biological properties (2)38
naturalness decision tree (5)54
protein–polyphenol haze in beverages (1)54
visual perception of haze (1)50

Antimicrobials
improving the safety of fresh produce with antimicrobials (11)54

Awards
Fellows of the Institute (9)76
IFT achievement award winners (9)84

Back Page Column
agenda for a doubly green revolution (11)146
balancing fatty acids (1)120
budget success for food safety (12)134
expedited review of food additive petitions (7)164
food R&D in the 21st century (2)124
implications of the Belgian dioxin crisis (8)130
Listeria monocytogenes in meats: new strategies are needed (3)124
pluot by any other name (9)202
sensory evaluation: science and mythology (10)124
strategic alliances—partners in weakness? (4)132
what is dietary fiber? (6)242
what is the value of continuing education? (5)124

Beverages
application of antioxidant vitamins in foods and beverages (2)46
clouds of citrus juices and juice drinks (1)64
electron microscopic characterization of haze in apple juices (1)44
haze formation and shelf-life prediction for lager beer (1)58
new intervention processes for minimally processed juices (10)64
protein–polyphenol haze in beverages (1)54
visual perception of haze (1)50

Biotechnology
biotech crops: products, properties, and prospects (5)42
consumer acceptance of biotechnology in the United States and Japan (5)50

pluot by any other name (9)202

Book Reviews
(1)100, (2)106, (3)100, (4)111, (5)104, (6)218, (7)136, (8)106, (9)178, (12)100

Business/Marketing Column
Canadian food market: subtle differences (4)26
crisis management: planning for the unthinkable (10)28
graying Boomers are still a hot market (5)24
healthy-food market: easy to understand, tough to sell (2)22
keys to Euro–U.S. food product marketing (1)24
marketing quality differences (8)26
plenty of innovation at food shows (7)26
proactive approach to food safety issues (3)26
retargeting candy as functional food (12)30
smoothie invasion is blending trends (9)34
Web technology forces innovation (11)36

Coming Events
(1)28, (2)26, (3)30, (4)30, (5) 28, (6)32, (7)34, (8)30, (9)38, (10)32, (11)40, (12)34

Consumer (also see Consumer Trends column)
"how nutritious?" meets "how convenient?" (10)44
consumer acceptance of irradiated meat (3)56
consumer acceptance of biotechnology in the United States and Japan (5)50
Don's indulgences (7)54
food priorities for an aging America (5)38
Fran's indulgences (7)48
Fran's indulgences vs Don's (7)62
indulging in foods that make you feel good (7)46
new market: foods for the not-so-healthy (2)54
self-indulgence trends (7)64
top ten trends to watch and work on for the millennium (8)40
will consumers buy irradiated beef? (3)52

Consumer Trends Column
big bowl hits the big time (3)24
bite-size goes big-time (7)30
foodservice demands offer new opportunities (11)34
getting stale? (4)24
grilling and slow cooking are gaining (6)28
hi, neighbor! (2)20
it's eatertainment (5)22
lunch no longer traditional (1)22
seeing stars (12)
tasty, tempting, and healthy (9)32
upper crust (10)26

Corrections
(3)104, (7)136, (11)125

Death Notices (see In Memoriam)

Dairy
quality control and sanitation serves the French milk industry (10)68

Dietary supplements
dietary supplements: nutritional and legal considerations (7)87

Editorial Page (also see President's Page)
IFT to open office in Washington, D.C. (11)16
JFS in Y2K (9)12
probiotics: scientific support for use (11)66
put your technology onstage (11)120
Shank to Head IFT's Washington Office (11)19

Education (also see Education News column)
conducting laboratory experiments via the Internet (9)54
helping students develop critical thinking skills (4)44
what is the value of continuing education? (5)124

Education News Column
Ameny leaves for Potsdam on research sabbatical (12)96
Barbosa-Cánovas earns WSU Faculty Excellence in Research Award (7)132
Beuchat presents Frazier lecture at UW-Madison (8)97
call for nominations for newly endowed chair for study of nutrition in the prevention of chronic diseases (7)132
Campanella joins Purdue's Whistler Center (6)210
CAPPS expands focus; adds new site and members (12)96
CFP develops process for recognizing food protection manager certification exams (4)104
Chinachoti to chair Higher Education Research Task Force for Thai Professionals (8)97
Chinachoti receives outstanding professor award at IFT's Eastern Food Science Conference XI (12)96
Clausi receives Wisconsin's PEGG Award (6)208
Diez-Gonzalez joins food science and nutrition faculty at Minnesota (8)98
Durst appointed food science department chair at Cornell (11)124
endowed chair in food science established at U-Mass. in honor of F.J. Francis (4)104
FAO and U-Mass convene expert consultation on the impact of *Listeria* in fish products (8)97
George Washington University to expand course offerings in new food studies program (10)106
Harper appointed Honorary Fellow by Royal Society of New Zealand (2)103
Holt holds food safety training sessions for restaurant inspectors at Missouri (8)97
Hoskins retires from Washington State University (6)212
Krochta appointed Peter J. Shields Endowed Chair in Dairy Food Science at UC-Davis (1)98
KSU International Grains Program celebrates 20 years (2)101
KSU establishes Hartman Memorial Lecture in microbiology (11)124
LaBorde joins Penn State dept. of food science faculty (3)97
Lister receives honorary doctorate from Hofstra (3)96
Litchfield receives Ohio State's meritorious service award (12)96
Lucey and Plhak join Wisconsin food science faculty (11)122
McLellan to relocate to Texas A&M (6)212
Medeiros selected department head at Kansas State (11)122
Mettler-Toledo establishes grant in honor of Prof. Edith Turi (12)97
Meunier-Goddik joins Oregon State as dairy processing extension specialist (3)96
Min receives Ohio State's Distinguished Senior Faculty Research Award (7)132
"Moo Juice" from Cal Poly wins National Starch and Chemical product development contest (10)106
Mooyeol Baik receives R&DA research award (3)96
National Research Council seeks applicants for postdoctoral and senior research associateship awards (11)123
new process turns egg shells into valuable commodity (6)210
nominations accepted for Minnesota's Siehl Prize for Excellence in Agriculture (1)98
Pamela White receives ISU's outstanding research award (8)97
partnership between Penn State and res-

taurant industry offers on-line degree (9)174
Penn State hires Cutter as assistant professor of food science (11)123
Roberts joins Cornell food science faculty (6)212
Rushing gives inaugural C. Walter England Dairy Technology Lectureship at U. of Maryland (4)107
Sapakie joins Minnesota's food science and nutrition faculty as senior fellow (1)98
Sensory Science Scholarship announced for 2000–2001; Savant 1999–2000 winner (10)106
Tetra Pak and Edmark Software donate $2 million in educational software to schools through eCarton program (10)106
20 member companies join Cornell Associates Program in first seven months (2)103
University of Massachusetts celebrates food science alumni weekend (12)97
Washington State food safety program recognized as great success (8)98
West Virginia selects Kenney as outstanding service provider (9)174
Woteki named Endresen Lecturer at U. of Mass. (6)208
Ziegler named Director of Center for Food Manufacturing at Penn State (6)208

Fats and oils
allergenicity of edible oils (2)62
balancing fatty acids (1)120
fats and oils (6)152
use of rice bran oil in foods (2)50

Feature Articles
aliergenicity of edible oils (2)62
application of antioxidant vitamins in foods and beverages (2)46
biotech crops: products, properties, and prospects (5)42
clouds of citrus juices and juice drinks (1)64
conducting laboratory experiments via the internet (9)54
consumer acceptance of biotechnology in the United States and Japan (5)50
consumer acceptance of irradiated meat (3)56
developments in irradiation of fresh fruits and vegetables (11)62
dietary supplements: nutritional and legal considerations (7)87
Don's indulgences (7)54
electron microscopic characterization of haze in apple juices (1)44
exploring the worlds of food science and technology (9)48
food priorities for an aging America (5)38
food marketing heats up south of the border (3)40
Fran's indulgences (7)48
Fran's indulgences vs Don's (7)62
haze formation and shelf-life prediction for lager beer (1)58
helping students develop critical thinking skills (4)44
how chemical analysis supports flavor creation (3)46
"how nutritious?" meets "how convenient?" (10)44
how purchasing styles affect new product development (11)50
how push-pull has affected four foods (8)64
improving the safety of fresh produce with antimicrobials (11)54
indulging in foods that make you feel good (7)46
integrating HACCP and TQM reduces pork carcass contamination (4)40
integrating the consumer into new product development (8)68
irradiation control of insect pests of dried fruits and walnuts (6)46
lycopene: chemical and biological properties (2)38
marketing bioactive ingredients in food products (4)50
marketing pull vs technology push (8)62
naturalness decision tree (5)54
new intervention processes for minimally processed juices (10)64
new market: foods for the not-so-healthy (2)54
optimizing food packaging and shelf life (6)52
playing the open dating game (7)70
predicting permeability and transmission rate for multilayer materials (9)60
protein–polyphenol haze in beverages (1)54
quality control and sanitation serves the French milk industry (10)68
random walk through research spending (12)44
rationale for outsourcing (10)52
self-indulgence trends (7)64
surface treatment of food packaging polymers by plasmas (4)54
top product development trends in Europe (1)38
top ten trends to watch and work on for the millennium (8)40
traditional foods of the Middle East (6)60
use of rice bran oil in foods (2)50
use of ozone to improve the safety of fresh fruits and vegetables (10)58
visual perception of haze (1)50
will consumers buy irradiated beef? (3)52
"¡yo quiero success!" (12)48

Fellows of the Institute
Ang, C.Y.W. (9)76
Brekke, C.J. (9)76
Caporaso, F. (9)77
Chinnan, M.S. (9)77
Doyle, M.P. (9)78
Foegeding, P.M. (9)78
Patrick, R.M. (9)80
Schmidt, R.H. (9)80
Shewfelt, R.L. (9)80
von Sydow, E. (9)83

Flavors
how chemical analysis supports flavor creation (3)46
naturalness decision tree (5)54

Food engineering
conducting laboratory experiments via the Internet (9)54

Food safety
budget success for food safety (12)134
improving the safety of fresh produce with antimicrobials (11)
Listeria monocytogenes in meats: new strategies are needed (3)124
use of ozone to improve the safety of fresh fruits and vegetables (10)58

Foodservice
"¡yo quiero success!" (12)48

Fruits and vegetables
developments in irradiation of fresh fruits and vegetables (11)62
improving the safety of fresh produce with antimicrobials (11)54
use of ozone to improve the safety of fresh fruits and vegetables (10)58

Green Revolution
agenda for a doubly green revolution (11)146

HACCP
integrating HACCP and TQM reduces pork carcass contamination (4)40

Haze
clouds of citrus juices and juice drinks (1)64
electron microscopic characterization of haze in apple juices (1)44
haze formation and shelf-life prediction for lager beer (1)58
protein–polyphenol haze in beverages (1)54
visual perception of haze (1)50

Health
allergenicity of edible oils (2)62
application of antioxidant vitamins in foods and beverages (2)46
food priorities for an aging America (5)38
marketing bioactive ingredients in food products (4)50
new market: foods for the not-so-healthy (2)54
probiotics (11)67

Hunger
agenda for a doubly Green Revolution (11)146

IFT
IFT's 1997–98 annual report (1)supplement
IFT scholarship/fellowship recipients: 1999–2000 (9)172

IFT Annual Meeting & Food Expo, 1999
achievement award winners (9)84
audio cassettes of the presentations at the Annual Meeting (9)198
blue-ribbon panelists review hot topics (9)72
breaks all records (9)64
Fellows of the Institute (9)76
from culinary to nutraceutical—flavors take new directions (9)124
ingredients that shape the new millennium (6)138
papers address minimal processing (9)118
planning guide (6)71
preliminary technical program (6)87
putting soy and other nutraceuticals under the microscope (9)112
60th anniversary Annual Meeting & Food Expo (9)103
student competition winners & finalists, 1999 (9)96
suggests current and future direction of research (9)104
technical program speaker index (6)194
what is the value of continuing education? (5)124
what's new in processing and packaging at Food Expo (6)167
what's new in quality and safety testing at Food Expo (6)176
what's new in services at Food Expo (6)188

IFT Annual Meeting & Food Expo, 2000
call for abstracts for the 2000 Annual Meeting volunteered technical papers (10)98
call for applications for the Marcel Loncin Research Prize (10)100
call for forums—document 2285 (11)108
call for new product & new technology papers (11)108
call for nominations for IFT achievement awards (10)98
call for nominations of Fellows of the Institute (10)99
call for 2000 symposia proposals (9)160

IFT News Column
AATA holds food science conference in Argentina (8)95
and the nominees are . . . (12)80
Arthur T. Schramm Memorial Scholarship established (6)200
Berry retires as *JFS* Scientific Editor (3)92
Brooks-Ray and Sleeth named IFT Councilor Representatives (7)123
Cain is IFT keynote speaker (5)96
Cal Poly professor helps Armenia cut food imports, expand exports (4)100
call for abstracts for the 2000 Annual Meeting volunteered technical papers (10)98
call for applications for the Marcel Loncin Research Prize (10)100
call for forums — document 2285 (11)108
call for new products & new technology papers (11)108
call for nominations for IFT achievement awards (10)98
call for nominations of Fellows of the Institute (10)99
call for papers for Eastern Food Science Conference–XI (4)100
call for papers for ICOF'99 (1)93
call for 2000 symposia proposals (9)160
candidates sought for the 2000 Harold Macy award (11)108
Charles H. Manley becomes IFT's 1999-2000 President (7)122
check your directory listing now (12)82
Clausi named Fellow of UK's food science institute (9)167
Clydesdale reappointed chair of Food Forum (8)95
committee appointments offer opportunities (12)81
Committee on Sections and Divisions chooses new Scientific Lecturers (5)99
convention audio cassettes now available on Internet (10)100
Diversity Committee offers meeting space for underrepresented groups (6)200
Downing endows graduate student award in food science at Cornell (6)198
Dupont to be Atwater Lecturer (7)130
facts on food irradiation featured by IFT's New York Section (1)94
Fennema named Scientific Editor of *Journal of Food Science* (3)92
food science journalism award winners announced (9)162
43 Emeritus Members receive 50-year pins (5)97
Harper named Harold Macy Award winner (5)98
hot topic sessions planned for IFT Chicago (2)96
ICOF '99 set for October 11 in Beijing (7)126
IFT and FMI announce partnership to exchange food safety/food marketing information (9)162
IFT Appert medalists made honorary members of Appert association (9)162
IFT Basic Symposium addresses color spectrum (5)97
IFT calls for 2000 media fellowship applicants (11)108
IFT Career Guidance honors student scientists (8)95
IFT establishes Bernard L. Oser Food Ingredient Safety Award (8)94
IFT Foundation issues donor report, with thanks to one and all (12)84
IFT Foundation needs you (5)98
IFT Foundation to match student donations 3 to 1 (9)160
IFT is on the move and growing (12)80
IFT members named to USDA advisory committee (4)100
IFT offers continuing education prior to Annual Meeting in Chicago (5)96
IFT participates at FFA convention (1)92
IFT sponsors video conference on the current science of GMOs (12)82
IFT to start new international electronic magazine (12)82
IFT's Nettleton honored (12)82
in memoriam: Charles F. Niven Jr. (2)97
in memoriam: John M. Jackson (9)162
in memoriam: Julie Vande Velde (6)196
inspections cutting back mail fraud from Nigeria (1)93
introducing Carol Wargo, Director of Development, IFT Foundation (8)94
Iowa State professor elected to Royal Swedish Academy (6)198
Lawson and Eitenmiller elected IFT Membership Representatives (7)123
Mary K. Schmidl chosen IFT President-Elect for 1999–2000 (7)122
Mary K. Schmidl chosen IFT's next President-Elect (4)100
media fellowship in food science awarded to Ditschun (7)125
Morris honored by Guard Society of the Food Industries (2)96
nutrition conference scheduled for April in New Zealand (2)98
NZIFST publishes good manufacturing practice guide and manual (9)164

Parish lands position at Congressional Research Service via IFT Fellowship (1)92
Pearl of distinction lauded at UC-Davis (11)108
Polish Chamber of Food Ingredients first of its kind in Europe (3)93
Polya helps Ukraine under IESC auspices (2)96
professional conduct code updated (7)124
program established to mobilize members' expertise for technology transfer/assistance (7)126
Rothenberg named IFT Congressional Science Fellow (7)125
Schaley promoted to *JFS* Senior Editor (7)126
SCIFT to offer Bates Scholarships for 1999-2000 (1)92
seeking employment? trying to fill a position? IFT's Employment Bureau and Career Fair can help (5)97
Shank leaves FDA for chocolate association (6)196
Shank to join IFT as Vice President of Science, Communications, and Government Relations (12)81
speakers announced for hot topic sessions at IFT Annual Meeting (7)131
Tung named Riester-Davis awardee (8)94
two new video conferences announced for 1999–2000 (8)96
Whitaker appointed Honorary Fellow by Mexican Academy of Sciences (6)196
World Food Prize symposium to discuss "Logistics of food security" (10)100

IFT Newsmakers Column
active packaging, ingredients, and food scientists in the news (3)98
beware junk food science, say IFTers in the news (5)102
biotech plants and *Listeria* breed excitement in the news (4)108
food news: health claims and label games (7)134
food safety tunes and GMOs rock the media (11)126
IFT Annual Meeting gives food for thought to journalists (12)98
IFTers address functional food frenzy in the news (6)214
IFTers offer magazine readers food for thought (9)177
media pan from plastic migration to calcium sensation (1)99
summertime and the eating is easy if Porgy and Bess listen to IFTers (8)103
will a functional food a day keep the doctor away? (10)107
will a wafer a day keep the doctor away? (2)104

IFT Regional Section and Division Meetings
(1)96, (2)98, (3)93, (4)102, (6)202, (8)96, (9)168, (10)105, (11)115, (12)83

IFT Regional Section and Division News
(1)95, (3)93, (6)202, (9)168, (11)117, (12)83

Industry News Column
ADM partners DuPont in expansion program (7)13
Algroup Lawson Mardon aligns R&D activities (5)11
American DNA testing firm chosen to certify foods in Great Britain as not genetically modified (8)13
Arrowhead Acquisition Partners purchase Busse, Inc. and S.J. Industries, Inc. (9)15
Ashland's Fine Ingredients Div. authorized North American distribution for acesulfame-K (9)15
Baker & Baker merges Orth Co. and Karp's, Inc. (6)17
BioPro International offers "one-container" Italian plant for lease or purchase (7)13
Bush Boake Allen to open European creative and technical center (4)15
Celsis reshapes agreement with Millipore (2)11
Centerchem opens Chicago sales office (6)17
Chr. Hansen acquires Ingredient Technology Corp. and Quest's color business (2)11
Chr. Hansen creates new Health Group; acquires two companies (10)13
Church & Dwight increases sodium bicarbonate production capacity (8)13
CPL Aromas launches Asian regional center (2)11
Culinary Consortium consulting think tank formed (7)14
Dakota Growers Pasta Co. redesigns logo (8)14
Danisco and Cultor to merge (5)11
Danisco Ingredients acquires dairy cultures company, Wisby (4)15
Dean Foods acquires Dairy Express; closes Hillside Dairy (9)15
Dedert Corp. acquires three filtering, dewatering, and drying companies (2)11
Diana Vegetal newly formed French ingredients group (12)15
Dow Chemical introduces new facilities for lipid epoxy resin and epichlorohydrin production (7)13
Duralam acquires Teepak Div., adds 60 new jobs (6)17
Ecolab and BOC Gases announce strategic alliance (3)13
Eridania Béghin-Say creates international business unit (9)16
Eridania Béghin-Say establishes Health & Nutrition Group (11)21
FMC Corporation forms FMC BioPolymer (11)21
Food Institute offers 1999 acquisition statistics (10)14
food relief organization changes name and logo; teams with Conagra and Hewlett-Packard for relief programs (12)15
Fortitech expands global operations (1)11
Foxboro acquires Sientek of Taiwan (3)13
GFTC and CGPC partner to boost training culture in the food industry (1)11
H&R Florasynth announces new beverage team, laboratories (1)11
H&R Florasynth to operate under parent name; opens sensory laboratory in Teterboro (7)13
Heller Seasonings opens two new technical centers (6)17
Hewlett-Packard forms new company—Agilent Technologies (11)21
inventors of new food safety technology receive FDA award (8)13
ISLAR '98 recognizes pioneers in laboratory automation and robotics (3)13
Leatherhead R.A. forms plans for future investment (1)11
Luigino's opens new plant in West Virginia (9)16
MacNeil Specialty Products and Neose Technologies form joint venture (12)15
Michael Foods forms egg products joint venture in Canada (10)14
Michael Foods makes two European investments (7)14
Monsanto files general use petition for new sweetener (3)13
National Starch sponsors food development contest (4)15
new company, Sensus LLC, features natural flavors (10)13
Northfield Freezing Systems secures exclusive rights to market SuperContact surface plate freezers (9)16
Novigen Sciences forms international regulatory practices group (12)15
NSF International and Silliker Labs enter into food testing agreement (11)21
NZMP Key Ingredients builds new production plant (9)16
Osmonics and Cargill receive NIST grant to study membrane systems in solvents (2)11

Otero opens new frozen vegetable processing plant (11)21
Pillsbury contributes heavily to Second Harvest (7)14
Qualicon and Institut Pasteur form alliance to improve food safety (9)15
Santee Dairies completes new, high-tech, automated facility (10)13
Spring Wheat Bakers to partner with bread manufacturers (10)14
SteriGenics to build new irradiation plant (2)12
Stonegate Food and Agribusiness Partners formed to provide investment services to food companies (10)14
Takasago launches newly expanded flavor facility (8)14
Thomas Food Industry Register and American Express form marketing partnership (7)14
UMI changes name to match parent company (7)14
Uniqema breaks ground for new Americas headquarters (11)21
VABCo completes Liqui-Dry Foods' acquisition (3)13
Wessanen acquires new companies in the U.S. (6)17
West Coast law firm launches specialized food and beverage group (1)11

Ingredients Column
antioxidants/antimicrobials (6)158
blueberries rated as having highest antioxidant capacity (6)158
cake developed for cardiovascular health (9)133
cellulose gel technology improves energy snack bars (6)154
chicory fibers may increase body's calcium absorption (6)164
chocolate emulsifier introduced from Europe (9)136
choosing ingredients for the time capsule (9)132
Chr. Hansen and ITC integrating food ingredients (6)162
coating helps patty melts to melt (4)66
coconut concentrate finds use in savory applications (4)64
colors (6)156
colors bridge IFT Basic Symposium and Food Expo (6)156
colostrum-derived immune components fight pathogens, help GI tract (6)164
competition looks for additional uses for award-winning starches (6)155
coprocessed gum-starch blend improves texture and mouthfeel (6)154
corn-based sweetener provides a natural alternative (1)72
culinary-technological approach highlights global cuisines (6)162
dairy and egg products (6)160
database helps identify isoflavones (6)144
dried plum puree helps retain moisture in meat products (4)64
dry powder adheres seasonings to snacks (9)136
emerging ingredients: believe it or not! (7)98
enzyme cross-links proteins to improve quality of meat and poultry (4)64
enzymes (6)151
enzymes: making things happen (2)74
experts address health problems of the elderly (5)61
fats and oils (6)152
fiber ingredient may find a good start in breakfast foods (3)62
flavor delivery system adds benefits to baked goods (6)152
flavor manufacturer gains increased identity (6)163
flavors find innovative uses in dairy-based products (9)138
flavors and seasonings (6)162
food dye eliminates dust and provides enhanced functionality (6)156
fourth annual new kids on IFT's block (6)148
fruit-based ingredient adds fiber to frozen desserts and other products (9)139
honey has antioxidant properties in poultry (4)66
honey provides antioxidants in a sweet way (1)75
ingredient blocks sweetness in nonfat peanut butter spread (9)134
ingredients that get to the meat of the matter (4)62
ingredients that shape the new millennium (6)138
it's never too late: ingredients for the aging (5)60
largest botanical extract manufacturer in North America formed (6)165
lecithin powder offers alternative to fluid versions (9)136
lysozyme-bacteriocin combinations provide improved food protection (6)151
manufacturer highlights flavor concepts (9)138
mid-oleic sunflower oil performs equally or better than other oils (6)153
mycoprotein provides structure to meat alternatives (9)134
new methylcellulose gels in meatless products (9)134
new soybean oil has lower saturated fat (6)152
new technical and culinary center translates latest trends (6)163
noncaloric sweetener wins industrial achievement award (6)147
nothing fishy about foods made with omega-3s (6)152
nothing crazy about ingredient alliances (12)53
nutraceutical beverages with honey studied (6)164
nutraceuticals that take the form of candy and snacks (10)74
nutrition/nutraceuticals (6)164
"out of this world" sweetener (1)71
oxidation inhibitors extend the shelf life of low-fat snacks (6)158
research highlights dairy innovations (6)160
salt alternative helps meat and poultry products to qualify as "healthy" (4)68
shortening for baked goods is based on salatrim (6)153
sipping into the beverage mainstream (11)78
soy ingredient adds health-enhancing factors in burger (9)133
soy ingredients (6)144
soy phospholipids may help memory loss (6)144
soy protein concentrates retain high levels of isoflavones (6)144
spotlight: award-winning lecithin uses ultrafiltration (2)78
starches and gums move beyond fat replacement (8)74
study reexamines egg consumption, risk of heart disease (6)160
sweet beginnings to a new year (1)70
sweetener links aspartame, acesulfame (6)147
sweeteners (6)147
technical seminars describe potato starches at Avebe booth (6)154
texturizing ingredients (6)154
transglutaminase cross-links proteins for improved food quality (6)151
USDA allows organic labeling claim on meat and poultry products (4)68
vitamin-packed burrito named after comic strip character (9)133
waking up breakfast foods (3)60
wheat protein provides benefits as an extender in meat and poultry products (4)66
whey protein films help improve quality of hot dogs (4)63

In Memoriam
Becker, C.A. (12)19
Burkenbine, M.D. (1)15
Dassow, J.A. (9)20
Davis, J.L. (6)22
Dean, R.W. (3)20
Dedert, W.G. (3)21
Domitrovich-Hess, N.J. (1)15
Drake, M.L. Jr. (3)21
Fisk, W.W. (9)20
Graham, J.R. (9)20
Hartmann, O.C. (9)20
Hirshfield, J. (1)15
Jackson, J.M. (9)162
Kapusta, E.L. (9)20
Katz, E.R. (1)15
Kawabata, T. (6)22
Klose, A.A. (3)21
Konja, G. (9)20
Lewis, H.E. (6)22
Marovatsanga, L.T. (12)19
Morton, I.D. (5)14
Needham, W.S. (1)15
Nielsen, V.H. (3)21
Niven, C.F. Jr. (2)97
Olds, S.T. (3)21
Salwin, H. (6)22
Scott, R.L. (1)15
Shuster, H.V. (12)19
Smith, J.J. (6)22
Strasburger, L.V. (1)15
Switzer, R.G. (12)19
Tung, M.A. (12)20
Vande, J. Velde (6)196
W., C. Fenno (6)22
Woodroof, J.G. (1)15
Zienty, F.B. (3)21

Indulgence
Don's indulgences (7)54
Fran's indulgences (7)48
Fran's indulgences vs Don's (7)62
indulging in foods that make you feel good (7)46
self-indulgence trends (7)64

Ingredients (also see Ingredients column)
marketing bioactive ingredients in food products (4)50

International
agenda for a doubly Green Revolution (11)146
consumer acceptance of biotechnology in the United States and Japan (5)50
exploring the worlds of food science and technology (9)48
food marketing heats up south of the border (3)40
implications of the Belgian dioxin crisis (8)130
quality control and sanitation serves the French milk industry (10)68
top product development trends in Europe (1)38
traditional foods of the Middle East (6)60

Internet
conducting laboratory experiments via the Internet (9)54

Irradiation
consumer acceptance of irradiated meat (3)56
developments in irradiation of fresh fruits and vegetables (11)62
irradiation control of insect pests of dried fruits and walnuts (6)46
will consumers buy irradiated beef? (3)52

Laboratory Column
all things HACCP and SPC considered (1)85
analytical instruments at Pittcon '99 (4)78
automated food laboratory (2)86
awareness reduces allergen risk in food processing (6)180
beer and wine regulatory overview (10)95
biochips permit the detection of lower concentrations of microorganisms (6)178
chemical sensors moving to plant floor (9)148
developments in rapid microbial testing (5)88
dietary supplements regulatory overview (5)89
edible oil regulatory overview (4)76
electronic noses: sniffing out new sensory applications (4)76
herbal and botanical regulatory overview (7)111
improving your process with online instruments (7)110
juice regulatory overview (3)77
laboratory products aid food processors (9)148
moisture measurements in a minute (9)159
new software makes data reporting easier (9)159
open vessel microwave digestion used for protein analysis (6)180
outsourcing vs internal testing (12)76
pathogen testing critical for food processors (9)150
portable electronic nose detects volatiles (6)180
quality testing (6)180
rapid tests developed for detection of peanut and egg residues (6)178
safety testing (6)178
seeking some HACCP solutions (8)84
tests for nutraceutical products (10)93
university centers ease product development (11)98
using contract labs: understanding the issues (3)76
what's new in quality and safety testing at Food Expo (6)176

Laws and regulations
budget success for food safety (12)134
dietary supplements: nutritional and legal considerations (7)87
expedited review of food additive petitions (7)164

Letters
(3)104, (4)107, (8)98, (9)180

Marketing (also see Business/Marketing column)
Don's indulgences (7)54
food marketing heats up south of the border (3)40
Fran's indulgences (7)48
Fran's indulgences vs Don's (7)62
how push-pull has affected four foods (8)64
indulging in foods that make you feel good (7)46
integrating the consumer into new product development (8)68
marketing bioactive ingredients in food products (4)50
marketing pull vs technology push (8)62
new market: foods for the not-so-healthy (2)54
self-indulgence trends (7)64
top ten trends to watch and work on for the millennium (8)40

Microscopy
electron microscopic characterization of haze in apple juices (1)44

Muscle foods
consumer acceptance of irradiated meat (3)56
integrating HACCP and TQM reduces pork carcass contamination (4)40
Listeria monocytogenes in meats: new strategies are needed (3)124
will consumers buy irradiated beef? (3)52

News & Analysis
(1)11; (2)11; (3)13; (4)15; (5)11; (6)17; (7)13; (8)13; (9)15; (10)13, (11)21, (12)15

Nutraceuticals
marketing bioactive ingredients in food products (4)50

new market: foods for the not-so-healthy (2)54

Nutrients
application of antioxidant vitamins in foods and beverages (2)46
dietary supplements: nutritional and legal considerations (7)87

Nutrition
balancing fatty acids (1)120
dietary supplements: nutritional and legal considerations (7)87
"how nutritious?" neets "how convenient?" (10)44
lycopene: chemical and biological properties (2)38
new market: foods for the not-so-healthy (2)54
probiotics (11)67
what is dietary fiber? (6)242

Outsourcing
outsourcing vs internal testing (12)76
rationale for outsourcing (10)52

Ozone
use of ozone to improve the safety of fresh fruits and vegetables (10)58

Packaging (also see Packaging column)
optimizing food packaging and shelf life (6)52
playing the open dating game (7)70
predicting permeability and transmission rate for multilayer materials (9)60
surface treatment of food packaging polymers by plasmas (4)54

Packaging Column
aseptics with particulates find new packages useful (9)146
beverage packages reflect change in market (10)96
bulk containers for temperature-sensitive ingredients (9)147
bulk packages in easy-to-clean materials (9)146
classy new packages glamorize new product offerings (8)82
companies join to provide wastewater technologies (6)168
container takes the sticky out of molasses in Jnuary (9)147
core-wound construction improves drums used for ingredients (9)146
cracker packer likes new canister (8)82
differentiating the food label (2)94
European packages continue tradition of innovation with a green tint (1)88
flexible packaging recombines resins, processing methods (4)96
flexible smoothie package has new shape (8)82
high-tech plastic trays keep kosher food fresh (8)82
microwave-friendly can speeds juice reconstitution (7)106
microwave packaging addresses speed, clarity, and ease of use (7)106
new constructions for films offered (9)147
new packaging materials allows specific choices (3)86
packaging equipment shipments are up (12)73
packaging moves product to processing, as well as to final market (9)146
plastic lidding material resists "retort shock" (7)107
produce-friendly bulk containers offered (9)147
reactor/mixer sterilizes and inoculates media (6)168
senior consumers welcome easy-off lids (5)80
smart packaging adds a dimension to safety (11)106
totes replace drums for bulk liquids (9)146
vibratory feeders operate on resonant frequency (6)170
Web browsers provide SQC reporting (6)168
what's new in processing and packaging at Food Expo (6)167

President's Page
how IFT's new governance is working (4)6
IFT needs your leadership (9)10
IFT's global vision (6)14
there is much to do (11)14

Processing (also see Processing column)
developments in irradiation of fresh fruits and vegetables (11)62
improving the safety of fresh produce with antimicrobials (11)54
new intervention processes for minimally processed juices (10)64
use of ozone to improve the safety of fresh fruits and vegetables (10)58

Processing Column
another supercritical fluid processing approach (5)74
chocolate mill produces smooth product (9)143
commercial-scale separation (2)82
companies join to provide wastewater technologies (6)168
confectionery processing (12)63
continuing education in confectionery and chocolate technology (12)66
data logger fits into bottles to monitor processes (9)143
developing new bakery processes (3)72
electron-beam pasteurization plant near completion (8)88
exhibited products and applications fit processing trends (9)140
first ozone treatment of poultry processing water for direct-contact reuse (8)89
full range of irradiation products and services offered (9)140
high-pressure pasteurization of juice (4)86
high pressure pasteurizes and shucks oysters (9)140
inline viscometer suited for sanitary use (9)143
larger freeze dryers suited for coffee (9)143
magnetic resonance imaging provides 100% inspection (11)94
measuring temperature and residence time distribution with magnets (10)86
microwave heating reduces microbial levels on pecans (9)140
microwave processing of food (7)114
mobile water treatment unit aids food processors (9)140
more activity underway on irradiation (9)141
NIR provides on-line monitoring of foods (9)143
nonrinse antimicrobial approved for produce (9)141
reactor/mixer sterilizes and inoculates media (6)168
supercritical fluid extraction gets renewed attention (1)78
UV light provides alternative to heat pasteurization of juices (9)144
vibratory feeders operate on resonant frequency (6)170
Web browsers provide SQC reporting (6)168
what's new in processing and packaging at Food Expo (6)167

Product development
Don's indulgences (7)54
Fran's indulgences (7)48
Fran's indulgences vs Don's (7)62
"how nutritious?" meets "how convenient?" (10)44
how purchasing styles affect new product development (11)
how push-pull has affected four foods (8)64
indulging in foods that make you feel good (7)46
integrating the consumer into new product development (8)68

marketing pull vs technology push (8)62
self-indulgence trends (7)64
top product development trends in Europe (1)38
top ten trends to watch and work on for the millennium (8)40
"¡yo quiero success!" (12)48

Products & Technologies
(1)70, (2)74, (3)60, (4)62, (5)60, (6)138, (7)98, (8)74, (9)132, (10)74, (11)78, (12)53

Professionalism
exploring the worlds of food science and technology (9)48

Purchasing
how purchasing styles affect new product development (11)50

Quality
integrating HACCP and TQM reduces pork carcass contamination (4)40
irradiation control of insect pests of dried fruits and walnuts (6)46
optimizing food packaging and shelf life (6)52
playing the open dating game (7)70
quality control and sanitation serves the French milk industry (10)68

Research
random walk through research spending (12)44

Sanitation
irradiation control of insect pests of dried fruits and walnuts (6)46
quality control and sanitation serves the French milk industry (10)68

Science Communications Column
for all who hear the music (12)26
amber light: the precautionary principle (9)30
Congressional Research Service activities (4)22
food industry retreats from science (10)24
Frankenfood myth (5)20
greetings from Washington (2)18
IFT: an advocate for science in Washington (11)32
implementing DSHEA—progress made, but much remains to be done (7)24
issues in international trade: looking to the Codex Alimentarius Commission (6)26
risky habit of eating (8)24
through the looking glass (3)22
wedging science into public policy (1)20

Scientific Status Summary
dietary supplements: nutritional and legal considerations (7)87
implementing DSHEA—progress made, but much remains to be done (7)24
probiotics (11)67
probiotics: scientific support for use (11)66

Sensory evaluation
integrating the consumer into new product development (8)68
sensory evaluation: science and mythology (10)124

Services
auditing companies register ISO, confirm sanitation, and check out the competition (6)191
information services offer solutions to information overload (6)191
marketing and product development services (6)191
personnel services (6)191
processing and pilot-plant services (6)191
what's new in services at Food Expo (6)188

Societies & Associations
AACC's new logo reflects the future of cereal science (2)14
AACC to convene scientific discussions on dietary fiber definition (4)19
ADA names Patricia Godfrey outstanding nutrition entrepreneur of the year (12)22
ADPI and EWPA to sponsor international whey conferences (3)168
ADPI recommends cheese safety response (9)24
ADPI's Clark is honored by USDA; welcomes Meyer to staff (9)26
ADS presents technical awards to Campbell and Borwankar (8)22
ADSA presents awards to scientists (9)26
AFFI joins the Alliance for Better Foods (12)24
Al Clausi to keynote Atlantic food development exhibition (7)20
American Oats merges with North American Millers (12)22
AMSA announces winners of meat judging contest (3)168
AMSA announces winners of Southwestern Intercollegiate Meat Judging Contest (4)19
Andrew Sinclair wins AOCS' 1999 Supelco/Nicholas Pelick Research Award (5)16
AOAC International releases new CD-ROM on bacterial analysis (7)22
AOCS calls for award nominations (10)20
AOCS calls for nominations: Stephen S. Chang Award (9)24
AOCS calls for nominations: Supelco/Nicholas Pelick–AOCS Research Award (9)24
AOCS chooses Edwin Frankel as winner of the 1999 Chang Award (5)16
ASTM accepting nominations for David R. Peryam Award (9)24
ASTM Award of Merit goes to Jones (9)28
ASTM offers Standards via the Web (8)20
call for nominations—the National Medal of Technology 2000 (9)26
Canned Vegetable Council helps kids get healthy head start (9)28
cost-share funding program helps food companies expand overseas (5)14
Culinary Inst. of America scholarship awarded to Brian Bruce (6)23
DMI calls for entries in *Discoveries in Dairy Ingredients* contest (10)23
Doyle receives NFPA Food Safety Award (7)20
Engleson and Hayes win $10,000 research fellowships from IAFIS (4)19
Ernest J. Mann receives award from International Dairy Federation (11)30
FMIF creates industry advisory council; awards grant for food safety education (12)22
Food Marketing Institute moves to new address (12)22
Food Temperature Indicator Association newly formed trade association (12)24
four inducted into Frozen Food Industry Hall of Fame (1)18
FPA announces student scholarship recipients (9)24
FPA expands use of source reduction logo (8)20
FPA Foundation awards $1,500 in scholarships (10)20
FPM&SA forms Bakery and Confectionery Industry Council (6)23
GrowTech Americas to be integrated into United International convention (7)22
hospitality business alliance receives $1,000,000 grant from depts of labor and education (11)28
IAFIS and DREF award scholarships (8)20
IAFIS gives awards to Girton, Schronrock, and Swartzel (6)23
IAFIS offers 1999 edition of Processor Directory Series (3)16
IAMFES changes organizational name (12)22
IAMFES honors John Bruhn with Citation Award (10)20
IAMFES offers revised manual on procedures to investigate foodborne illness (5)18

IAMFES presents Johnson with educator award (11)28
IAMFES recognizes excellence in food safety (8)20
IDDBA awards $30,000 in scholarships (5)16
IH&RA recruiting new CEO (3)16
joint task group reviews standards for design of meat and poultry processing equipment (5)18
Lawrence named AOAC's 1999 Harvey W. Wiley Award winner (7)20
Marine Stewardship Council expands into North America (4)20
MFHA issues 1999 Report to Industry on multicultural diversity (3)16
National Research Council awards minority scholarships (1)18
NCGA begins roundtable discussions on biotechnology issues (9)26
NCGA to educate farmers on need for Bt corn refuge (3)16
Northeast dairy project wins award for agricultural research excellence (4)20
NRA Educational Foundation calls for scholarship applications (2)14
NRA Educational Foundation offers ProMgmt. scholarships (3)16
NRA Educational Foundation to award $1 million in scholarships for 2000–2001 (10)20
NRA expands food safety training program into retail segment (7)22
NRA's Educational Foundation enhances foodservice management certification program (11)28
NRA's Educational Foundation gives Restaurant Neighbor Awards (12)24
NRA's Educational Foundation offers scholarships, receives Silver Merit Award (5)16
NRA supports *Food Code* revision (5)18
NSF announces Graduate Research Fellowship Program (10)23
Oil chemists elect eleven AOCS Fellows (9)26
Packaging Institute issues calls (5)14
Penn State site of March conference on partnerships for growth in food industry (2)14
Raddatz named Fellow of American Society for Quality (7)22
Scholarship Foundation delivers awards at NMA annual meeting (5)16
Schutz receives Peryam Award from ASTM (7)20
Specialty Coffee Institute presents awards for technical achievement (5)18
Steinkraus named fellow of IUFoST's international academy of food science and technology (11)28
Stone fruit growers form Northeast Stone Fruit Sponsors (4)20
3-A Sanitary Standards Committees take action on tentative documents (9)28
three inducted into the Frozen Food Industry Hall of Fame (9)28
$20,000 starter grant offered by analytical chemists society (3)18
U.S. and Canadian supermarkets unite to support food safety campaign (2)14
Walker and Borrouso receive NRA foodservice scholarships (6)23
Whetten and Claypool receive ADPI awards (7)22
Yingling receives 1998 leadership award from FDLI (3)16

Trends
random walk through research spending (12)44
top product development trends in Europe (1)38
top ten trends to watch and work on for the millennium (8)40

Vitamins
application of antioxidant vitamins in foods and beverages (2)46
lycopene: chemical and biological properties (2)38

Washington News Column
(1)26, (2)24, (3)28, (4)28, (5)26, (6)30, (7)32, (8)28, (9)36, (10)30, (11)38, (12)32

Book Reviewers

Food Technology, Volume 53, 1999

Barbosa-Cánovas, Gustavo V. (1)100
Brody, Aaron L. (9) 178; (12)100

Daeschel, Mark A. (8)106

Einstein, Margery (4)111

Hoover, Dallas G. (1)100
Hsieh, Fu-hung (8)106

Jahncke, Michael L. (6)218

Kroger, Manfred (2)106

Lachance, Paul A. (2)106
Lee, Chang Y. (3)100

Peleg, Micha (3)102
Pigott, George M. (6)218

Rosenberg, Moshe (1)100

Santerre, Charles R. (8)106
Scott, Virginia N. (7) 136
Siebert, Karl J. (5)104
Steinkraus, Keith H. (12)100
Stier, Richard F. (7)136; (12)100
Szczesniak, Alina S. (6)218

Vasavada, Purnendu C. (1)101; (3)102

Book Review Index

Food Technology, Volume 53, 1999

The issue number appears in parentheses, followed by the page number.

Additives & Ingredients, including flavors, colors, fragrances, and nutrients

Functional Properties of Food Macromolecules, 2nd ed. S.E. Hill, D.A. Ledward, and J.R. Mitchell. (6)218

Agriculture, including agribusiness, aquaculture, horticulture, & hydroponics

Seafood Safety, Processing, and Biotechnology. Fereidoon Shahidi, Yvonne Jones, and David D. Kitts. (6)218

Analysis & Instrumentation

Frying of Food: Oxidation and Non-Nutrient Antioxidants, Biologically Active Compounds and High Temperature. M. Dimitrios Boskou and Ibrahim Elmadfa, eds. (12)100

Introduction to Bioanalytical Sensors. Alice J. Cunningham. (3)102

Modern Techniques in Applied Molecular Spectroscopy. Francis M. Mirabella, ed. (1)100

Pesticide Residues in Foods: Methods, Techniques, and Regulations. W. George Fong, H. Anson Moye, James N. Seiber, and John P. Toth. (8)106

Beverages

Beer: Tap Into the Art and Science of Brewing. Charles Bamforth. (5)104

Biotechnology, including enzymes, fermentation, & genetic engineering

Beer: Tap Into the Art and Science of Brewing. Charles Bamforth. (5)104

Introduction to Bioanalytical Sensors. Alice J. Cunningham. (3)102

Seafood Safety, Processing, and Biotechnology. Fereidoon Shahidi, Yvonne Jones, and David D. Kitts. (6)218

Cereals, Baked Goods, & Carbohydrates

Asian Foods: Science and Technology. Catharina Y.W. Ang, KeShun Liu, and Yao-Wen Huang. (12)100

Beer: Tap Into the Art and Science of Brewing. Charles Bamforth. (5)104

Phase/State Transitions in Foods: Chemical, Structural, and Rheological Changes (IFT Basic Symposium Series). M.A. Rao and Richard W. Hartel, eds. (3)102

Chemistry, including biochemistry and physical chemistry of foods

Beer: Tap Into the Art and Science of Brewing. Charles Bamforth. (5)104

Frying of Food: Oxidation and Non-Nutrient Antioxidants, Biologically Active Compounds and High Temperature. M. Dimitrios Boskou and Ibrahim Elmadfa, eds. (12)100

Handbook of Food Engineering Practice. Kenneth J. Valentas, Enrique Rotstein, and R. Paul Singh, eds. (1)100

Handbook of Vegetable Science and Technology: Production, Composition, Storage, and Processing. D.K. Salunkhe and S.S. Kadam, eds. (3)100

Phase/State Transitions in Foods: Chemical, Structural, and Rheological Changes (IFT Basic Symposium Series). M.A. Rao and Richard W. Hartel, eds. (3)102

Seafood Safety, Processing, and Biotechnology. Fereidoon Shahidi, Yvonne Jones, and David D. Kitts. (6)218

Dairy Products

Applied Dairy Microbiology. Elmer H. Marth and James L. Steele, eds. (1)100

Dairy Foods Safety: 1995–96—A Compendium of Edited Summaries from the World's Literature. Elmer H. Marth, ed. (1)101

Milk and Dairy Product Technology. Edgar Spreer. (2)106

Eggs & Egg Products

Asian Foods: Science and Technology. Catharina Y.W. Ang, KeShun Liu, and Yao-Wen Huang. (12)100

Energy

Handbook of Food Engineering Practice. Kenneth J. Valentas, Enrique Rotstein, and R. Paul Singh, eds. (1)100

Engineering, Processing, & Pollution Control

Asian Foods: Science and Technology. Catharina Y.W. Ang, KeShun Liu, and Yao-Wen Huang. (12)100

Beer: Tap Into the Art and Science of Brewing. Charles Bamforth. (5)104

Fish Drying & Smoking: Production and Quality. Peter E. Doe. (6)218

Food Engineering Laboratory Manual. Gustavo V. Barbosa-Cánovas, Li Ma, and Blas Barletta. (8)106

Frying of Food: Oxidation and Non-Nutrient Antioxidants, Biologically Active Compounds and High Temperature. M. Dimitrios Boskou and Ibrahim Elmadfa, eds. (12)100

Handbook of Food Engineering Practice. Kenneth J. Valentas, Enrique Rotstein, and R. Paul Singh, eds. (1)100

Handbook of Food Preservation. M. Shafiur Rahman, ed. (7)136

Handbook of Vegetable Science and Technology: Production, Composition, Storage, and Processing. D.K. Salunkhe and S.S. Kadam, eds. (3)100

Phase/State Transitions in Foods: Chemical, Structural, and Rheological Changes (IFT Basic Symposium Series). M.A. Rao and Richard W. Hartel, eds. (3)102

Seafood Safety, Processing, and Biotechnology. Fereidoon Shahidi, Yvonne Jones, and David D. Kitts. (6)218

Sous Vide and Cook-Chill Processing for the Food Industry. Sue Ghazala, ed. (9)178

Fruits, Vegetables, & Legumes

Asian Foods: Science and Technology. Catharina Y.W. Ang, KeShun Liu, and Yao-Wen Huang. (12)100

Handbook of Vegetable Science and Technology: Production, Composition, Storage, and Processing. DK. Salunkhe and S.S. Kadam, eds. (3)100

Laws & Regulations

Pesticide Residues in Foods: Methods, Techniques, and Regulations. W. George Fong, H. Anson Moye, James N. Seiber, and John P. Toth. (8)106

Marketing
Asian Foods: Science and Technology. Catharina Y.W. Ang, KeShun Liu, and Yao-Wen Huang. (12)100

Microbiology
Applied Dairy Microbiology. Elmer H. Marth and James L. Steele, eds. (1)100
Beer: Tap Into the Art and Science of Brewing. Charles Bamforth. (5)104
Dairy Foods Safety: 1995–96—A Compendium of Edited Summaries from the World's Literature. Elmer H. Marth, ed. (1)101
Lactic Acid Bacteria: Microbiology and Functional Aspects, 2nd ed. Seppo Salminen and Atte von Wright, eds. (8)106
Listeria, Listeriosis, and Food Safety, 2nd ed. Elliot T. Ryser and Elmer H. Marth, eds. (7)136
Seafood Safety, Processing, and Biotechnology. Fereidoon Shahidi, Yvonne Jones, and David D. Kitts. (6)218
Sous Vide and Cook-Chill Processing for the Food Industry. Sue Ghazala, ed. (9)178

Muscle Foods, including meat, fish, seafood, shellfish, & poultry
Fish Drying & Smoking: Production and Qualilty. Peter E. Doe. (6)218
Seafood Safety, Processing, and Biotechnology. Fereidoon Shahidi, Yvonne Jones, and David D. Kitts. (6)218

Nutrition, Diet & Health
Asian Foods: Science and Technology. Catharina Y.W. Ang, KeShun Liu, and Yao-Wen Huang. (12)100
Functional Foods: Biochemical & Processing Aspects. G. Mazza, ed. (2)106
Lactic Acid Bacteria: Microbiology and Functional Aspects, 2nd ed. Seppo Salminen and Atte von Wright, eds. (8)106

Oils, Fats & Lipids
Asian Foods: Science and Technology. Catharina Y.W. Ang, KeShun Liu, and Yao-Wen Huang. (12)100
Frying of Food: Oxidation and Non-Nutrient Antioxidants, Biologically Active Compounds and High Temperature. M. Dimitrios Boskou and Ibrahim Elmadfa, eds. (12)100
Phase/State Transitions in Foods: Chemical, Structural, and Rheological Changes (IFT Basic Symposium Series). M.A. Rao and Richard W. Hartel, eds. (3)102
Seafood Safety, Processing, and Biotechnology. Fereidoon Shahidi, Yvonne Jones, and David D. Kitts. (6)218

Packaging
Fundamentals of Packaging Technology. Walter Soroka. (12)100
Handbook of Food Engineering Practice. Kenneth J. Valentas, Enrique Rotstein, and R. Paul Singh, eds. (1)100

Physical Properties of Food
Functional Properties of Food Macromolecules, 2nd ed. S.E. Hill, D.A. Ledward, and J.R. Mitchell. (6)218
Handbook of Food Engineering Practice. Kenneth J. Valentas, Enrique Rotstein, and R. Paul Singh, eds. (1)100
Phase/State Transitions in Foods: Chemical, Structural, and Rheological Changes (IFT Basic Symposium Series). M.A. Rao and Richard W. Hartel, eds. (3)102

Popular Books on Food Science & Technology
Beer: Tap Into the Art and Science of Brewing. Charles Bamforth. (5)104

Postharvest Technology
Handbook of Vegetable Science and Technology: Production, Composition, Storage, and Processing. D.K. Salunkhe and S.S. Kadam, eds. (3)100

Preservation
Handbook of Food Engineering Practice. Kenneth J. Valentas, Enrique Rotstein, and R. Paul Singh, eds. (1) 100
Handbook of Food Preservation. M. Shafiur Rahman, ed. (7)136
Handbook of Vegetable Science and Technology: Production, Composition, Storage, and Processing. D.K. Salunkhe and S.S. Kadam, eds. (3)100
Sous Vide and Cook-Chill Processing for the Food Industry. Sue Ghazala, ed. (9)178

Process Control
Handbook of Food Engineering Practice. Kenneth J. Valentas, Enrique Rotstein, and R. Paul Singh, eds. (1)100
Handbook of Vegetable Science and Technology: Production, Composition, Storage, and Processing. D.K. Salunkhe and S.S. Kadam, eds. (3)100
Introduction to Bioanalytical Sensors. Alice J. Cunningham. (3)102

Product Development
Asian Foods: Science and Technology. Catharina Y.W. Ang, KeShun Liu, and Yao-Wen Huang. (12)100
Consumer Sensory Testing for Product Development. Anna V.A. Resurreccion. (4)111

Quality Assurance & Sanitation (including HACCP)
Fish Drying & Smoking: Production and Qualilty. Peter E. Doe. (6)218
Handbook of Vegetable Science and Technology: Production, Composition, Storage, and Processing. D.K. Salunkhe and S.S. Kadam, eds. (3)100

Reference Books, including dictionaries, encyclopedias, directories, bibliographies, and handbooks
Asian Foods: Science and Technology. Catharina Y.W. Ang, KeShun Liu, and Yao-Wen Huang. (12)100
Dairy Foods Safety: 1995–96—A Compendium of Edited Summaries from the World's Literature. Elmer H. Marth, ed. (1)101
Handbook of Food Engineering Practice. Kenneth J. Valentas, Enrique Rotstein, and R. Paul Singh, eds. (1)100
Handbook of Food Preservation. M. Shafiur Rahman, ed. (7)136
Handbook of Vegetable Science and Technology: Production, Composition, Storage, and Processing. D.K. Salunkhe and S.S. Kadam, eds. (3)100

Refrigerated & Frozen Foods
Phase/State Transitions in Foods: Chemical, Structural, and Rheological Changes (IFT Basic Symposium Series). M.A. Rao and Richard W. Hartel, eds. (3)102
Sous Vide and Cook-Chill Processing for the Food Industry. Sue Ghazala, ed. (9)178

Sensory Evaluation
Consumer Sensory Testing for Product Development. Anna V.A. Resurreccion. (4)111

Textbooks & Laboratory Manuals
Food Engineering Laboratory Manual. Gustavo V. Barbosa-Cánovas, Li Ma, and Blas Barletta. (8)106
Handbook of Food Preservation. M. Shafiur Rahman, ed. (7)136

Toxicology & Food Safety
Listeria, Listeriosis, and Food Safety, 2nd ed. Elliot T. Ryser and Elmer H. Marth, eds. (7)136
Pesticide Residues in Foods: Methods, Techniques, and Regulations. W. George Fong, H. Anson Moye, James N. Seiber, and John P. Toth. (8)106

World Food Problems
Handbook of Vegetable Science and Technology: Production, Composition, Storage, and Processing. D.K. Salunkhe and S.S. Kadam, eds. (3)100 ●